

# The Household Column.

**BAKING POWDER.**—Take fourteen ounces of cream of tartar, six ounces of bicarbonate of soda, and one ounce of corn starch. Mix them thoroughly.—*Cassell's Saturday Journal.*

**GOOD DRIPPING CAKE.**—The following is a good, useful cake for the nursery or household:  $1\frac{1}{2}$  lb of flour; 6oz. of nice dripping;  $\frac{1}{2}$  lb of currants;  $1\frac{1}{2}$  teaspoonful of carbonate soda;  $1\frac{1}{2}$  ditto of tartaric acid; 1 egg. Mix all nicely with three-quarters of a pint of milk.—*Cassell's Saturday Journal.*

**ORANGES IN SYRUP.**—Peel six oranges very thinly; put the rind of three into a quarter pint of cold water, and boil it gently for ten minutes; strain, and add to the water six ounces of loaf sugar. Boil until it is a thick syrup; then drop into it the oranges divided into sections without breaking the skin. The whole of the white pith must be removed. They will only need a few minutes' cooking, and are nicest served cold.—*Cassell's Saturday Journal.*

**SUBSTITUTE FOR SPINACH.**—The very best substitute that I know for spinach is young lettuce. Pull up the plants when they begin to get too large for pricking out, and pick off all the leaves, wash them in cold water, and put them on to boil. They are like spinach, juicy, therefore only put sufficient water with them to prevent them burning; turn frequently, and when they are quite tender, drain, press, and chop fine, put them in a stewpan, with a tablespoonful of cream, a piece of butter the size of a walnut, and season with pepper and salt; let it get thoroughly hot, and serve, either plain (English fashion) or in the French style, with sliced, cold, hard-boiled eggs and sippets of toasted bread. Not one person in twenty will know that they are not eating the real thing.—*Helen Watney, in Gardening Illustrated.*

**SHEEP'S HEAD.**—Get a perfectly fresh sheep's head, and, having taken out the tongue and brains, soak it in tepid water. With a blunt knife break all the soft bones inside the head, and take care most thoroughly to cleanse it. Put it into a saucepan with enough water to cover it, and a tablespoonful of salt. To ensure perfect cleanliness, when it has boiled five minutes take the head out and pour away this water. Put the head on again to boil with two quarts of water, six onions, two turnips and carrots, and pepper and salt. Let it boil gently for three or four hours, or until so tender that the meat will readily slip from the bones. Having taken them all out carefully, place the meat of the head on a hot dish, and pour over it either a good onion, caper, or parsley sauce. Or take all the vegetables cooked with the head, rub them to a purée through a sieve; have ready a little good butter sauce made with milk, nicely season it, mix with the purée, pour over the meat, and serve.—*Household Words.*

**MUSHROOM PIE.**—Choose a dozen fairly large mushrooms. If buttons, you would require at least two dozen for a good-sized pie, and they are not quite so suitable for the purpose; peel them and quarter them, cut buttons in half if used instead of the larger kind; pare and slice six moderately-sized potatoes, and put both mushrooms and potatoes into a buttered pie dish with a little water, divide two ounces of butter into equal pieces, and add, placing on the other ingredients, season with pepper and salt (some people use celery salt for this purpose), cover with a good paste, and bake in a moderate oven; stew down the parings and stalks of the mushrooms in a little water for thirty minutes, strain at the end of that time, and, when the pie is ready to serve, make an incision in the top, and pour in this gravy. Most vegetables can be made into pies in a similar manner. Potato pie is a dish too well known to need description; so are parsnip, turnip, and carrot pies.—*"Eliot-James," in the Queen.*

**CLEANING WASHLEATHER.**—A German optical journal recommends washing soiled polishing leather in a weak solution of soda and warm water, then rubbing a good deal of soap in the leather and letting it soften for two hours. It is afterwards thoroughly washed until perfectly clean, and rinsed in a weak solution of warm water, soda, and yellow soap. It must not be washed in clean water, or it will become so hard when dry that it cannot be used again. It is the small quantity of soap remaining in the leather which penetrates its smallest particles and makes it as soft as silk. After the rinsing it is wrung out in a coarse hand towel and dried quickly. It is then pulled in every direction and well brushed, after which it is softer and better than most washleather when first bought. If rough leather is used to finish highly-polished surfaces it will often be observed that the surface is scratched or injured. This is caused by particles of dust and even grains of hard rouge that were left in the leather. As soon as they are removed with a clean brush and rouge a perfectly bright and beautiful finish can be obtained.

**BREAD AND BUTTER PUDDING.**—Spread the bottom and sides of a small pie dish thickly with butter. As far as possible split the pieces of bread into pieces a quarter of an inch thick, no matter what size they are. Have beside you a basin of hot milk, dip each piece of bread into this for a minute to soften, and then lay it on the bottom of the dish, proceeding in the same way till it is quite covered. Scatter over this small pieces of butter, a sprinkling of moist sugar, and a few currants; then another layer of the soaked bread, butter, sugar, and currants; and, lastly, a third layer of the bread, for which the largest and best shaped pieces should be reserved; finish with a rather liberal supply of little pieces of butter over the top; beat an egg up with the remainder of the milk in which the bread has soaked, and pour it into the pudding. If this be not enough to quite fill the dish, more milk must be added; it need not be mixed with the egg, but if added by itself in this way, take care that the top of the pudding is covered with that in which the egg is mixed. Strew a little sugar and some currants over the pudding, and press small bits of butter closely round the rim of the dish. Bake until the bread is brown and crisp.—*"Chrysane," in the Queen.*

**THINGS WORTH KNOWING.**—To cure tooth-ache take one teaspoonful each of camphor, vinegar, and common salt; mix well; divide into three equal parts; hold in the mouth till the strength leaves it. For sprains or lameness make a liniment of one ounce of oil of hemlock, one ounce of oil of cedar, one half ounce of oil of wormwood, and four ounces of alcohol. To clean painted walls mix whiting with water till as thick as paste; apply with a flannel rag, and wash off with warm water and a cloth. Colour taken out of dark coloured goods with acid may be restored by the application of liquid ammonia. To remove ink stains as soon after the ink is spilled as possible, dip a sponge in milk, and rub the spot, cleaning the sponge again in clean water before putting it again in the milk, to avoid smearing it; continue the operation until the ink is out. A good polish for linen cuffs is made as follows: Three ounces of white wax, three drachms of spermaceti, one-half pound of borax, one and one-half ounces of gum tragacanth. Melt together, and put a piece the size of a walnut into a quart of starch made in the usual manner. To whiten and soften the hands, rub them every night with a mixture made by melting together thoroughly one-half pound of mutton tallow, one ounce of camphor gum, and one ounce of glycerine. When the hair becomes thin from illness, use the following: Equal parts of olive oil and rosemary, and a few drops of oil of nutmeg. Anoint the head before going to bed. Oil of wintergreen, mixed with an equal quantity of olive oil, when applied externally to inflamed joints affected by acute rheumatism, is maintained to be, on high therapeutic authority, a means of instant relief from pain.—*American recipes.*